

**Amendments to the Specification:**

Please delete the paragraph beginning at page 5, lines 4, which starts with "In an important...." Please replace this paragraph with the following amended paragraph:

In an important aspect, the lipid layer provides a barrier where solid fat content (SFC) does not change more than about 5 percent if the storage temperature changes about  $\pm 5^{\circ}\text{C}$ . Changes of greater than about 5 percent, could compromise the effectiveness of the barrier. In the most important aspect of the invention, SFC of the lipid layer at the storage temperature of the product is about 50 to about 70 percent, preferably about 55 to about 70 percent, and most preferably about 60 to about 65 percent at the storage temperature of the product (i.e., about  $0$  to about  $5^{\circ}\text{C}$  for refrigerated storage conditions and about  $15$  to about  $25^{\circ}\text{C}$  for ambient storage conditions). In order to obtain the desired organoleptic properties, the SFC of the lipid layer should change ~~less than about~~ of at least 20 percent at temperatures in the range of about  $20$  to  $37^{\circ}\text{C}$  and less than about 35 percent at temperature in the range of  $37$  to about  $60^{\circ}\text{C}$ . These characteristics provide a moisture barrier with a rapid and clean melt and a non-waxy mouthfeel.